



# Have you tasted Lafayette?

## Lafayette Chef

### Biography

#### Marc Krampe – Social Southern Bar & Table

A Lafayette native, Executive Chef Marc Krampe is a graduate of Le Cordon Bleu. Krampe began his career at Eddies V's in Austin, Texas, sharpening his skills staging at several high end restaurants specializing in French, Japanese, New American & Thai cuisine. Krampe headed back to Lafayette to work with restaurateur Charley Goodson and The Southern Hospitality Kitchens group on Social Southern Table & Bar, a combination of cool bar with innovative cocktails and unique restaurant with new interpretations on Southern food. The result is a gathering place they have termed a "speakeatery," where diners can settle in to high top tables or comfortable nooks throughout the restaurant while still taking in the pulse of the place. With its open kitchen featuring a huge, wood-fired brick oven and polished concrete bar with overhead, copper pipes delivering local craft beers on tap in the center of it all, the atmosphere at Social is almost as breathtaking as the food.



**S O C I A L**  
southern table & bar™

Krampe approaches his unique dishes with creativity and only the highest quality ingredients that offer premium freshness and taste. He tries to use local ingredients whenever possible, even adding a garden just outside of the restaurant.

"It's a place to come, share experiences, food, drink, and just have a great time," says Krampe.

*Acadiana Profile* magazine awarded Social Southern Table & Bar and Chef Marc "Best New Restaurant" and "Best New Chef" in 2013.

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#### Justin Girouard – The French Press

A native of Lafayette, LA, Justin Girouard entered the culinary world quite by accident in the fall of 2001, when he moved to New Orleans to attend the University of New Orleans (UNO) and got a part-time job washing dishes at one of the city's up-and-coming fine dining restaurants, Stella!. It didn't take long for Executive Chef and Owner Scott Boswell to notice his new, hardworking dishwasher. Recognizing his potential, Boswell took Justin under his wing and began to teach him to cook. In order to refine Justin's natural abilities, Chef Boswell sent him to work with Chef Pascal Morel at the Abbaye de St. Croix in Salon de Provence, France. After Stella's 2006 renovation, Justin was promoted to Executive Sous Chef. In his new role Justin took on a new level of responsibility, working with Chef Boswell to design new systems which kept Stella's increasingly busy kitchen running smoothly.



In 2009 Justin and his wife Margarent, also a Lafayette native, returned home to open a new staple in the Lafayette restaurant scene. Located in Lafayette's rejuvenated and thriving downtown district, The French Press serves breakfast and lunch as well as a fine-dining dinner where Justin showcases the artistic and technical abilities he honed at Stella and in Southern France.

Inspiration arrives from unusual places, including the Food Network, cookbooks, the availability of ingredients and even colors, Girouard explained. Sometimes he sees colors paired together well and it sparks a culinary idea. "There are influences all over the menu," he said.

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## Lafayette Chef

### Biography

#### **Chef Patrick Mould – Louisiana Culinary Enterprises**

Chef, educator, TV personality, cookbook author and culinary innovator, Chef Patrick Mould has contributed much to the cooking landscape that is South Louisiana. With over 22 years of experience Chef Mould is no stranger behind a stove and has been at the forefront of Cajun and Creole Cuisine.



"You have to understand the history of a culture to understand the significance of its cuisine. Most chefs that prepare Cajun Cooking outside the state think of it as a pile of ingredients or a style of cooking. They don't grasp the true meaning of this type of food preparation. We have over 300 hundred years of cooking this particular style of cuisine under our belt and that's just in this part of the world. This food is very sacred to us and we take it personally when it is done an injustice at the stove."

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**Lafayette Chef  
Biography  
Chef Holly Goetting – Charley G’s**

From her kitchen at Charley G’s to the Louisiana seafood industry, Holly Goetting believes in teamwork. A member of the Louisiana Seafood Chef’s Council, her visits with state fishermen have strengthened her support for a strong local, sustainable seafood industry.



“We need to buy local seafood and buy fresh, right out of the water; not seafood from another country.” “I recently visited an oyster processing plant and a crawfish farm. They love what they do; their families have grown up doing it. We need to make sure that continues.” “At the restaurant, we have a wood-burning grill and we do a lot of fresh Gulf fish. We strive to make sure we have fresh Louisiana seafood on our menu.” “When I’m not at the restaurant, I try to step back and let others do the cooking. I’m honored when people cook for me; they have their own heritage of cooking in their families and I like to see that.” “My mom suggested culinary school. I wanted to stay in Louisiana, so I chose the John Folse Culinary Institute at Nicholls State University. Everything just fell into place, and I realized this is what I wanted to do.” “I think I liked it because, just like in sports, it’s a team effort. At the restaurant, when you have a really good night, everyone is working together, and it’s really fun.” “The trick to cooking seafood is simplicity. You don’t want to cover up the flavor, but let it shine through. Use accompaniments like grilled vegetables, or even a grilled fruit salad.”

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## Lafayette Chef

### Biography

#### **Chef Manny Augello - Jolie's Louisiana Bistro**

With a culinary viewpoint shaped by his Sicilian heritage, childhood crabbing trips to Shell Beach, a dad who was also a chef, and a family of farmers, Manny Augello focuses on fresh, local ingredients to craft each dish he prepares.



"I grew up in the restaurant business. My father was a chef his entire career, and I learned to cook from him in family restaurants." "I grew up in the restaurant business. My father was a chef his entire career, and I learned to cook from him in family restaurants." "I think we're really lucky to have such a wide variety of seafood. On our shores there's everything from fin fish to shellfish, crustaceans - everything you could possibly want." "And it tastes better. Maybe it's that muddy Mississippi water that goes into the Gulf but, man, there's nothing like it. That flavor, you can't beat it." "My favorite Louisiana seafood to cook with are oysters and snapper. Oysters, because you can't beat Louisiana oysters, and snapper's so meaty and fleshy and succulent." "In cooking Louisiana seafood, do very little to it. The flavor's already there, you don't have to try to alter it. Apply just enough heat and don't mess with it."

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